



**United States  
Department of  
Agriculture**

**Agricultural  
Marketing  
Service**

**Fruit and  
Vegetable  
Programs**

**Fresh  
Products  
Branch**

# **Proposed United States Standards for Grades of Pea Pods**

## Proposed United States Standards for Grades of Pea Pods<sup>1</sup>

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### **General**

51.1360 General.

### **Grades**

51.1361 U.S. Fancy.

51.1362 U.S. No. 1.

### **Tolerances**

51.1363 Tolerances.

### **Application of Tolerances**

51.1364 Application of Tolerances.

### **Definitions**

51.1365 Similar varietal characteristics.

51.1366 Clean.

51.1367 Fresh.

51.1368 Well formed.

51.1369 Fairly well formed.

51.1370 Young and tender.

51.1371 Good color.

51.1372 Fairly good color.

51.1373 Length.

51.1374 Aggregate.

51.1375 Injury.

51.1376 Damage.

51.1377 Serious Damage

### **General**

#### **51.1360 General.**

These standards are applicable to peas with a generally flat pod and immature peas, which are commonly referred to as pea pods or snow peas.

### **Grades**

#### **51.1361 U.S. Fancy.**

“U.S. Fancy” shall consist of pea pods of similar varietal characteristics which are clean, well formed, fresh, young and tender, good color, free from broken, decay, flabby and mold, and from injury by blistering, bruising, cracks, cuts, dirt, discoloration, disease, freezing, foreign material, insects, pitted, scars, shriveling, yellowing or mechanical or other means.

(a) **Size.** Unless otherwise specified the pods shall not be less than 2-1/2 inches in length.

#### **51.1362 U.S. No. 1.**

“U.S. No. 1” shall consist of pea pods of similar varietal characteristics which are clean, fairly well formed, fresh, young and tender, fairly good color, free from broken and decay, and from

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<sup>1</sup> **Error! Main Document Only.** Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act, or with applicable State laws and regulations.

damage by blistering, bruising, cracks, cuts, dirt, discoloration, disease, flabby, freezing, foreign material, insects, mold, pitted, scars, shriveling, yellowing or mechanical or other means.

(a) **Size.** Unless otherwise specified the pods shall not be less than 2 inches in length.

**51.1363 Tolerances.**

In order to allow for variations incident to proper grading and handling in the foregoing grades the following tolerances, by count, shall be permitted in any lot.

(a) **U.S. Fancy.**

(1) **For Defects.** Ten percent in any lot which fail to meet the requirements of the grade, including not more than 5 percent shall be allowed for defects causing damage, including therein, not more than 1 percent decay.

(2) **For size.** Five percent in any lot which fail to meet the length requirement.

(b) **U.S. No. 1.**

(1) **For Defects.** Ten percent in any lot which fail to meet the requirements of the grade, including not more than 5 percent shall be allowed for defects causing serious damage, including therein, not more than 2 percent decay.

(2) **For size.** Five percent in any lot which fail to meet the length requirement.

**51.1364 Application of Tolerances.**

Individual samples in a lot, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10 percent, individual samples in a lot may not contain more than one and one-half times the tolerance specified: **Provided**, That the average for the entire lot is within the tolerance specified for the grade.

(b) For a tolerance of less than 10 percent, individual samples in a lot may not contain more than double the tolerance specified. **Provided**, That the average for the entire is within the tolerance specified for the grade.

**Definitions**

**51.1165 Similar varietal characteristics.**

“Similar varietal characteristics” means that the pea pods in any lot are of the same general type and color.

**51.1366 Clean.**

“Clean” means practically free from dirt, sand, or other adhering foreign material.

**51.1367 Fresh.**

“Fresh” means not soft, wilted, or shriveled

**51.1368 Well formed.**

“Well formed” means that the pod is fairly straight and flat, with the stem and blossom ends fairly symmetrical.

**51.1369 Fairly well formed.**

“Fairly well formed” means that the pod is relatively straight, relatively flat and not curved or constricted.

**51.1370 Young and tender.**

“Young and tender” means not overmature with fully developed peas or faded green pods, with a noticeably whitish or yellowish cast.

**51.1371 Good color.**

“Good color” means the pods are at least medium green color.

**51.1372 Fairly good color.**

“Fairly good color” means the pods are at least light green color.

## Proposed United States Standards for Grades of Pea Pods

### **51.1373 Length.**

“Length” means the distance from the blossom end to the point where the pod meets the stem.

### **51.1374 Aggregate.**

“Aggregate” means that the total affected areas are based on a pea pod 2-1/2 inches in length, with corresponding smaller or larger areas on smaller or larger pea pods.

### **51.1375 Injury.**

“Injury” means any defect or combination of defects that more than slightly affects the appearance, edible, or shipping quality.

- (a) Blistering when exceeds an aggregate area of a circle 1/4 inch in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 3/8 inch in diameter.
- (c) Cracks or cuts when exceeds 1/8 inch in length.
- (d) Discoloration when exceeds an aggregate area of a circle 1/4 inch in diameter.
- (e) Pitting when exceeds an aggregate area of a circle 3/8 inch in diameter.
- (f) Shriveling when exceeds an aggregate area of more than 5% of the surface.
- (g) Yellowing when exceeds an aggregate area of more than 5% of the surface.

### **51.1376 Damage.**

“Damage” means any defect or combination of defects that materially affects the appearance, edible, or shipping quality.

- (a) Blistering when exceeds an aggregate area of a circle 3/8 inch in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 1/2 inch in diameter.
- (c) Cracks or cuts when exceeds 1/4 inch in length.
- (d) Discoloration when exceeds an aggregate area of a circle 3/8 inch in diameter.
- (e) Flabby when exceeds an aggregate area of more than 10% of the pod.
- (f) Mold when exceeds an aggregate area of more than 5% of the surface.
- (g) Pitting when exceeds an aggregate area of a circle 1/2 inch in diameter.
- (h) Shriveling when exceeds an aggregate area of more than 10% of the surface.
- (i) Yellowing when exceeds an aggregate area of more than 10% of the surface.

### **51.1377 Serious damage.**

“Serious damage” means any defect or combination of defects which seriously affects the appearance, edible, or shipping quality.

- (a) Blistering when exceeds an aggregate area of a circle 1/2 inch in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 5/8 inch in diameter.
- (c) Cracks or cuts when exceeds 3/8 inch in length.
- (d) Discoloration when exceeds an aggregate area of a circle 1/2 inch in diameter.
- (e) Flabby when exceeds an aggregate area of more than 20% of the pod.
- (f) Mold when exceeds an aggregate area of more than 10% of the surface.
- (g) Pitting when exceeds an aggregate area of a circle 5/8 inch in diameter.
- (h) Shriveling when exceeds an aggregate area of more than 20% of the surface.
- (i) Yellowing when exceeds an aggregate area of more than 20% of the surface.